Thinking of you
Electrolux

EOC5640

EN OVEN

USER MANUAL

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CUSTOMER CARE AND SERVICE

We recommend the use of original spare parts.
When contacting Service, ensure that you have the following data available.
The information can be found on the rating plate. Model, PNC, Serial Number.

Warning / Caution-Safety information

General information and tips

Environmental information

Subject to change without notice.

1. SAFETY INFORMATION

Before the installation and use of the appliance, carefully read the supplied instructions. The manufacturer is not responsible if an incorrect installation and use causes injuries and damages. Always keep the instructions with the appliance for future reference.

1.1 Children and vulnerable people safety

⚠ **WARNING!**
Risk of suffocation, injury or permanent disability.

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they are supervised by an adult or a person who is responsible for their safety.
- Do not let children play with the appliance. Children under 3 years must not be left unsupervised in the vicinity of the appliance.
- Keep all packaging away from children.
- Keep children and pets away from the appliance when it operates or when it cools down. Accessible parts are hot.
- If the appliance has a child safety device, we recommend that you activate it.
- Cleaning and user maintenance shall not be made by children without supervision.

1.2 General Safety

- Only a qualified person must install this appliance and replace the cable.
- Internally the appliance becomes hot when in operation. Do not touch the heating elements that are in the appliance. Always use oven gloves to remove or put in accessories or ovenware.
- Do not use a steam cleaner to clean the appliance.

- Before maintenance cut the power supply.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass door since they can scratch the surface, which may result in shattering of the glass.
- Excess spillage must be removed before the pyrolytic cleaning. Remove all parts from the oven.
- To remove the shelf supports first pull the front of the shelf support and then the rear end away from the side walls. Install the shelf supports in the opposite sequence.
- If the supply cord is damaged, it must be replaced by the manufacturer, an authorized Service or similarly qualified persons in order to avoid a hazard.
- The means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.
- Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

2. ⚠ SAFETY INSTRUCTIONS

2.1 Installation

⚠ **WARNING!**
Only a qualified person must install this appliance.

- Remove all the packaging.
- Do not install or use a damaged appliance.
- Obey the installation instruction supplied with the appliance.
- Always be careful when you move the appliance because it is heavy. Always wear safety gloves.
- Do not pull the appliance by the handle.
- Keep the minimum distance from the other appliances and units.
- Make sure that the appliance is installed below and adjacent safe structures.
- The sides of the appliance must stay adjacent to appliances or to units with the same height.

Electrical connection

⚠ **WARNING!**
Risk of fire and electrical shock.

- All electrical connections should be made by a qualified electrician.
- The appliance must be earthed.
- Make sure that the electrical information on the rating plate agrees with the power supply. If not, contact an electrician.
- Always use a correctly installed shockproof socket.
- Do not use multi-plug adapters and extension cables.
- Make sure not to cause damage to the mains plug and to the mains cable. Contact the Service or an electrician to change a damaged mains cable.

- Do not let mains cables to come in touch with the appliance door, specially when the door is hot.
- The shock protection of live and insulated parts must be fastened in such a way that it cannot be removed without tools.
- Connect the mains plug to the mains socket only at the end of the installation. Make sure that there is access to the mains plug after the installation.
- If the mains socket is loose, do not connect the mains plug.
- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug.
- Use only correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.
- The electrical installation must have an isolation device which lets you disconnect the appliance from the mains at all poles. The isolation device must have a contact opening width of minimum 3 mm.
- Fully close the oven door before you connect the appliance to mains.

2.2 Use

WARNING!
Risk of injury, burns or electric shock or explosion.

- Use this appliance in a household environment.
- Do not change the specification of this appliance.
- Make sure that the ventilation openings are not blocked.
- Do not let the appliance stay unattended during operation.
- Deactivate the appliance after each use.
- Be careful when you open the appliance door while the appliance is in operation. Hot air can release.
- Do not operate the appliance with wet hands or when it has contact with water.
- Do not apply pressure on the open door.
- Do not use the appliance as a work surface or as a storage surface.
- Always keep the appliance door closed when the appliance is in operation.
- Open the appliance door carefully. The use of ingredients with alcohol can cause a mixture of alcohol and air.
- Do not let sparks or open flames to come in contact with the appliance when you open the door.
- Do not put flammable products or items that are wet with flammable products in, near or on the appliance.

WARNING!
Risk of damage to the appliance.

- To prevent damage or discoloration to the enamel:

  – do not put ovenware or other objects in the appliance directly on the bottom.

  – do not put aluminium foil directly on the bottom of the appliance.

  – do not put water directly into the hot appliance.

  – do not keep moist dishes and food in the appliance after you finish the cooking.

  – be careful when you remove or install the accessories.
- Discoloration of the enamel has no effect on the performance of the appliance. It is not a defect in the sense of the warranty law.
- Use a deep pan for moist cakes. Fruit juices cause stains that can be permanent.

2.3 Care and Cleaning

WARNING!
Risk of injury, fire or damage to the appliance.

- Before maintenance, deactivate the appliance and disconnect the mains plug from the mains socket.
- Make sure the appliance is cold. There is the risk that the glass panels can break.
- Replace immediately the door glass panels when they are damaged. Contact the Service.

- Be careful when you remove the door from the appliance. The door is heavy!
- Clean regularly the appliance to prevent the deterioration of the surface material.
- Remaining fat or food in the appliance can cause fire.
- Clean the appliance with a moist soft cloth. Only use neutral detergents. Do not use abrasive products, abrasive cleaning pads, solvents or metal objects.
- If you use an oven spray, obey the safety instructions on the packaging.
- Do not clean the catalytic enamel (if applicable) with any kind of detergent.

Pyrolytic cleaning

WARNING!
Risk of Injury / Fires / Chemical Emissions (Fumes) in Pyrolitic Mode.

- Before carrying out a Pyrolitic self-cleaning function or the First Use of the appliance remove from the oven cavity:
  - Any excess food residues, oil or grease spills / deposits.
  - Any removable objects (including shelves, side rails etc., provided with the product) particularly any non-stick pots, pans, trays, utensils etc.
- Read carefully all the instructions for Pyrolytic cleaning.
- Keep children away from the appliance while the Pyrolytic cleaning is in operation. The appliance becomes very hot and hot air is released from the front cooling vents.
- Pyrolitic cleaning is a high temperature operation that can release fumes from cooking residues and construction materials, as such consumers must:
  - Provide good ventilation during and after the first use at maximum temperature operation.
  - Provide good ventilation during and after each Pyrolytic cleaning.
- Unlike all humans, some birds and reptiles can be extremely sensitive to potential fumes emitted during the cleaning process of all Pyrolytic Ovens.
  - Remove any pets (especially birds) from the vicinity of the appliance location during and after the Pyrolytic cleaning and first use maximum temperature operation to a well-ventilated area.
- Small pets can also be highly sensitive to the localized temperature changes in the vicinity of all Pyrolytic Ovens.
- Non-stick surfaces on pots, pans, trays, utensils etc., can be damaged by the high temperature Pyrolytic cleaning operation of all Pyrolytic Ovens and can be also a source for low level harmful chemical fumes.
- Fumes released from all Pyrolytic Ovens / Cooking Residues as described are not harmful to humans, including infants or persons with medical conditions.

2.4 Internal light

- The type of light bulb or halogen lamp used for this appliance, is only for household appliances. Do not use it for house lighting.

WARNING!
Risk of electrical shock.

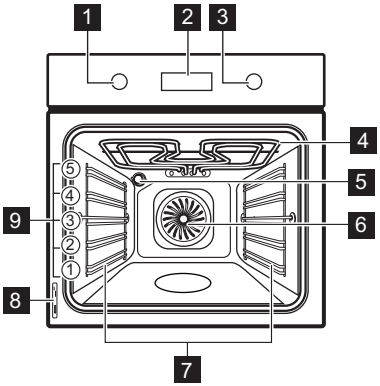
- Before replacing the lamp, disconnect the appliance from the power supply.
- Only use lamps with the same specifications.

2.5 Disposal

WARNING!
Risk of injury or suffocation.

- Disconnect the appliance from the mains supply.
- Cut off the mains cable and discard it.
- Remove the door catch to prevent children and pets to get closed in the appliance.

3. PRODUCT DESCRIPTION



1 Knob for the oven functions
2 Electronic programmer
3 Knob for the temperature
4 Grill
5 Oven lamp
6 Fan
7 Shelf support, removable
8 Rating plate
9 Shelf positions

3.1 Oven accessories

- **Wire shelf**
  For cookware, cake tins, roasts.
- **Grill- / Roasting pan**
  To bake and roast or as pan to collect fat.
- **Trivet**
  For roasting and grilling.

Use the trivet only with the Grill- / roasting pan.

4. BEFORE FIRST USE

WARNING!
Refer to the Safety chapters.

4.1 Initial cleaning

- Remove all accessories and removable shelf supports (if applicable).
- Clean the appliance before first use.

Refer to the chapter "Care and cleaning".

4.2 Setting the time of day

The display shows **hr** and **12:00**. **12** flashes.

1. Press **+** or **-** to set the correct hour.
2. Press ⏲ to confirm. This is necessary only when you first set the time. Afterwards, the new time value is saved automatically after five seconds.
   The display shows **min** and the set hour. **00** flashes.
3. Press **+** or **-** to set the correct minutes.
4. Press ⏲ to confirm. This is necessary only when you first set the time. Afterwards, the new time value is saved automatically after five seconds.
   The display shows the new time.

Changing the time of day

You can change the time of day only if the appliance is off.

Press ⏲ again and again until the indicator for the time of day 🕘 flashes in the display. To set the new time, follow the procedure given in "Setting the time of day".

4.3 Preheating

Preheat the empty appliance to burn off the remaining grease.

1. Set the function ▭ and the maximum temperature.
2. Let the appliance operate for 45 minutes.

3. Set the function and the maximum temperature.
4. Let the appliance operate for 15 minutes.

Accessories can become hotter than usually. The appliance can emit an odour and smoke. This is normal. Make sure that the airflow is sufficient.

5. DAILY USE

WARNING!
Refer to the Safety chapters.

To use the appliance, push the knob. The knob comes out.

5.1 Activating and deactivating the appliance

1. Turn the knob for the oven functions to an oven function.
2. Turn the knob for the temperature to set the temperature.
3. To deactivate the appliance, turn the knob for the oven functions to the off position.

5.2 Oven Functions

Oven function		Application
0	Off position	The appliance is off.
	Fast Heat Up	To decrease the heat-up time.
	True Fan Cooking	To bake maximum on 3 shelf positions at the same time and to dry food. Set the temperature 20 - 40 °C lower than for Conventional Cooking.
	Pizza Setting	To bake food on 1 shelf position for a more intensive browning and a crispy bottom. Set the temperature 20 - 40 °C lower than for Conventional Cooking.
	Conventional Cooking	To bake and roast on 1 shelf position.
	Bottom Heat	To bake cakes with crispy or crusty bottoms and to preserve food.
	Defrosting	To defrost frozen food.
	Grilling	To grill flat food and to toast.
	Fast Grilling	To grill flat food in large quantities and to toast.
	Turbo Grilling	To roast larger joints of meat or poultry on 1 shelf position. Also to gratinate and to brown.

Oven function	Application
Pyro Cleaning	To activate the automatic pyrolytic cleaning of the oven. This function burns off residual dirt in the oven. The oven heats up to approximately 500 °C.

5.3 Fast heat up function

The fast heat up function decreases the heat up time.

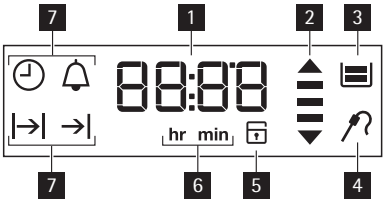
1. Set the fast heat up function. Refer to the Oven functions table.
2. Turn the knob for the temperature + / — to set the temperature.
3. An acoustic signal sounds when the appliance is at the set temperature.

The fast heat up function does not deactivate after the acoustic signal. You must deactivate the function manually.

4. Set an oven function.

5.4 Display

1. Timer
2. Heat-up and residual heat indicator
3. Water tank (selected models only)
4. Core temperature sensor (selected models only)
5. Door lock (selected models only)
6. Hours / minutes
7. Clock functions



5.5 Buttons

Button	Function	Description
	Clock	To set a clock function.
— , +	Minus, plus	To set the time.
	Minute Minder	To set the Minute Minder. Hold this button for more than 3 seconds to activate or deactivate the oven lamp.
°C	Temperature	To check the oven temperature or the core temperature of the food probe (if applicable). Use only while an oven function is in operation.

5.6 Heat-up and residual heat indicator

When you activate an oven function, the bars in the display come on one by one. The bars show that the oven temperature increases or decreases.

When you deactivate the appliance, the display shows the residual heat indicator if the temperature in the oven is more than 40 °C. Turn the temperature knob left or right to show the oven temperature on the display.

6. CLOCK FUNCTIONS

Symbol	Function	Description
🔔	Minute Minder	To set a countdown time.
🕘	Time of day	To set, change or check the time of day. Refer to "Setting the time of day".
|→|	Duration	To set how long the appliance must operate. First set an oven function before you set this function.
→|	End	To set when the appliance must be deactivated. First set an oven function before you set this function. You can use Duration and End at the same time (Time Delay) to set the time when the appliance must be activated and then deactivated.

Press ⏲ again and again to change the clock function.

Press ⏲ to confirm the settings of the clock functions, or wait 5 seconds for the setting to be confirmed automatically.

6.1 Setting the Duration or End function

1. Press ⏲ again and again until the symbol |→| or →| flashes in the display.
2. Press **+** or **-** to set the minutes.
3. Press ⏲ to confirm.
4. Press **+** or **-** to set the hour.
5. Press ⏲ to confirm.
6. When the set time ends, the symbol |→| or →| and the set time flash. The acoustic signal sounds for two minutes. The appliance deactivates. Press a button to stop the signal.
7. Turn the oven function control knob to the off position.

If you press ⏲ while setting the time for Duration |→|, the appliance switches to setting the End →| function.

6.2 Setting the Minute Minder

Use it to set a countdown time. The maximum time you can set is 23 hours 59 minutes. This function has no effect on the operation of the oven. You can set the Minute Minder at any time, also if the appliance is off.

1. Press 🔔 . 🔔 and **00** flash in the display.
2. Press **+** or **-** to set the Minute Minder. At first the time is calculated in minutes and seconds. When the time you set is longer than 60 minutes, the symbol **hr** comes on in the display. The appliance then calculates the time in hours and minutes.
3. The Minute Minder starts automatically after five seconds.

After 90% of the set time, an acoustic signal sounds. Press a button to stop the signal.

4. When the set time ends, the acoustic signal sounds for two minutes. **00:00** and 🔔 flash in the display. Press a button to stop the signal.

If you set the Minute Minder when the Duration or End function operates, the symbol 🔔 comes on in the display.

6.3 Count Up Timer

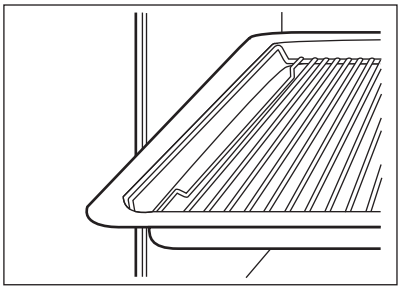
Use the Count Up Timer to monitor how long the oven operates. It is on immediately when the oven starts to heat.
To reset the Count Up Timer, press and hold **+** and **-**. The timer starts to count up again.

You cannot use the Count Up Timer when the Duration |→| or End →| function operates.

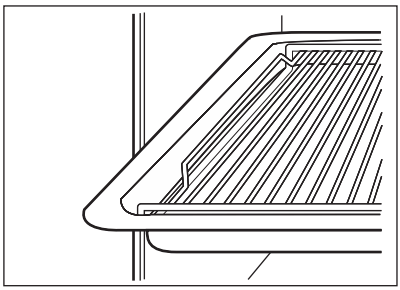
7. USING THE ACCESSORIES

WARNING!
Refer to the Safety chapters.

7.1 Trivet and Grill- / Roasting pan



To roast larger pieces of meat or poultry on one level, put the trivet in the grill- / roasting pan so that the supports point up.



To grill flat food items in large quantities and to make toast, put the trivet in the grill- / roasting pan so that the supports point down.

Put the grill- / roasting pan in the oven at the necessary level.

WARNING!
Be careful when you remove the accessories from a hot appliance. There is a risk of burns.

8. ADDITIONAL FUNCTIONS

8.1 Child Lock

When the Child Lock is on, you cannot operate the oven. This is to make sure that children do not accidentally activate the appliance.

Activating and deactivating the Child Lock function:

1. Do not set an oven function.
2. Press and hold ⏻ and **+** at the same time for two seconds.
3. An acoustic signal sounds. **SAFE** and 🔒 come on or go out in the display (when you activate or deactivate the Child Lock).

If the oven has the Pyrolytic cleaning function, the door is locked. **SAFE** and come on in the display when you turn a knob or press a button.

8.2 Function Lock

Applicable to models with the Pyrolysis function.

The Function Lock prevents an accidental change of the oven function. You can activate the Function Lock function only when the appliance operates.

Activating and deactivating the Function Lock function:

1. Activate the appliance.
2. Activate an oven function or setting.
3. Press and hold and **+** at the same time for two seconds.
4. An acoustic signal sounds. **Loc** comes on or goes out in the display (when you activate or deactivate the Function Lock).

If the oven has the Pyrolytic cleaning function, the door is locked and comes on in the display. You can deactivate the appliance when the Function Lock is on. When you deactivate the appliance, the Function Lock deactivates. **SAFE** and come on in the display and the appliance door is locked. Press and hold and **+** at the same time for two seconds to unlock the appliance. **Loc** comes on in the display when you turn a knob or press a button. If you turn the knob for the oven function the appliance deactivates. Press and hold and **+** at the same time for two seconds to unlock the appliance.

5. Turn the knob for the oven function to the off position to restore the basic settings.

8.3 Automatic switch-off

For safety reasons the appliance deactivates after some time:

- If an oven function operates.
- If you do not change the oven temperature.

Oven temperature	Switch-off time
30 -115 °C	12.5 h
120 - 195 °C	8.5 h
200 - 245 °C	5.5 h
250 - maximum °C	3.0 h

After an automatic switch-off, press a button to activate the appliance again.

The automatic switch-off works with all oven functions, except Duration, End and Time Delay.

8.4 Cooling fan

When the appliance operates, the cooling fan activates automatically to keep the surfaces of the appliance cool. If you deactivate the appliance, the cooling fan continues to operate until the temperature in the appliance cools down.

8.5 Safety thermostat

Incorrect operation of the appliance or defective components can cause dangerous overheating. To prevent this, the oven has a safety thermostat which interrupts the power supply. The oven activates again automatically when the temperature drops.

9. HELPFUL HINTS AND TIPS

9.1 Inner side of the door

In some models, on the inner side of the door you can find:

- The numbers of the shelf positions.
- Information about the heating functions, recommended shelf positions and temperatures for typical dishes.

The temperature and baking times in the tables are guidelines only. They depend on the recipes and the quality and quantity of the ingredients used.

- The appliance has five shelf levels. Count the shelf levels from the bottom of the appliance floor.
- The appliance has a special system which circulates the air and constantly recycles the steam. With this system you can cook in a steamy environment and keep the food soft inside and crusty outside. It decreases the cooking time and energy consumption to a minimum.
- Moisture can condense in the appliance or on the door glass panels. This is normal. Always stand back from the appliance when you open the appliance door while cooking. To decrease the condensation, operate the appliance for 10 minutes before cooking.
- Clean the moisture after each use of the appliance.
- Do not put the objects directly on the appliance floor and do not put aluminium foil on the components when you cook. This can change the baking results and cause damage to the enamel.

9.2 Baking cakes

- Do not open the oven door before 3/4 of the set cooking time is up.
- If you use two baking trays at the same time, keep one empty level between them.

9.3 Cooking meat and fish

- Use a deep pan for very fatty food to prevent the oven from stains that can be permanent.
- Leave the meat for approximately 15 minutes before carving so that the juice does not seep out.
- To prevent too much smoke in the oven during roasting, add some water into the deep pan. To prevent the smoke condensation, add water each time after it dries up.

9.4 Cooking times

Cooking times depend on the type of food, its consistency, and volume. Initially, monitor the performance when you cook. Find the best settings (heat setting, cooking time, etc.) for your cookware, recipes and quantities when you use this appliance.

9.5 Baking and roasting table

CAKES

TYPE OF DISH	Conventional Cooking		True Fan Cooking		Cooking time [min]	Notes
	Shelf position	Temp [°C]	Shelf position	Temp [°C]		
Whisked recipes	2	170	3 (2 and 4)	160	45 - 60	In a cake mould
Shortbread dough	2	170	3 (2 and 4)	160	20 - 30	In a cake mould
Buttermilk cheesecake	1	170	2	165	60 - 80	In a 26 cm cake mould

TYPE OF DISH	Conventional Cooking		True Fan Cooking		Cooking time [min]	Notes
	Shelf position	Temp [°C]	Shelf position	Temp [°C]		
Apple cake (Apple pie)	2	170	2 (left and right)	160	80 - 100	In two 20 cm cake moulds on a wire shelf[1)]
Strudel	3	175	2	150	60 - 80	In a baking tray
Jam-tart	2	170	2 (left and right)	165	30 - 40	In a 26 cm cake mould
Sponge cake	2	170	2	160	50 - 60	In a 26 cm cake mould
Christmas cake / Rich fruit cake	2	160	2	150	90 - 120	In a 20 cm cake mould[1)]
Plum cake	1	175	2	160	50 - 60	In a bread tin[1)]
Small cakes - one level	3	170	3	140 - 150	20 - 30	In a baking tray
Small cakes - two levels	-	-	2 and 4	140 - 150	25 - 35	In a baking tray
Small cakes - three levels	-	-	1, 3 and 5	140 - 150	30 - 45	In a baking tray
Biscuits / pastry stripes - one level	3	140	3	140 - 150	30 - 35	In a baking tray
Biscuits / pastry stripes - two levels	-	-	2 and 4	140 - 150	35 - 40	In a baking tray
Biscuits / pastry stripes - three levels	-	-	1, 3 and 5	140 - 150	35 - 45	In a baking tray
Meringues - one level	3	120	3	120	80 - 100	In a baking tray
Meringues- two levels	-	-	2 and 4	120	80 - 100	In a baking tray[1)]
Buns	3	190	3	190	12 - 20	In a baking tray[1)]

TYPE OF DISH	Conventional Cooking		True Fan Cooking		Cooking time [min]	Notes
	Shelf position	Temp [°C]	Shelf position	Temp [°C]		
Eclairs - one level	3	190	3	170	25 - 35	In a baking tray
Eclairs - two levels	-	-	2 and 4	170	35 - 45	In a baking tray
Plate tarts	2	180	2	170	45 - 70	In a 20 cm cake mould
Rich fruit cake	1	160	2	150	110 - 120	In a 24 cm cake mould
Victoria sandwich	1	170	2 (left and right)	160	50 - 60	In a 20 cm cake mould

1) Preheat for 10 minutes.

BREAD AND PIZZA

TYPE OF DISH	Conventional Cooking		True Fan Cooking		Cooking time [min]	Notes
	Shelf position	Temp [°C]	Shelf position	Temp [°C]		
White bread	1	190	1	190	60 - 70	1 - 2 pieces, 500 gr per piece**1)**
Rye bread	1	190	1	180	30 - 45	In a bread tin
Bread rolls	2	190	2 (2 and 4)	180	25 - 40	6 - 8 rolls in a baking tray**1)**
Pizza	1	230 - 250	1	230 - 250	10 - 20	In a baking tray or a deep pan**1)**
Scones	3	200	3	190	10 - 20	In a baking tray**1)**

1) Preheat for 10 minutes.

FLANS

TYPE OF DISH	Conventional Cooking		True Fan Cooking		Cooking time [min]	Notes
	Shelf position	Temp [°C]	Shelf position	Temp [°C]		
Pasta flan	2	200	2	180	40 - 50	In a mould
Vegetable flan	2	200	2	175	45 - 60	In a mould
Quiches	1	180	1	180	50 - 60	In a mould**1)**

TYPE OF DISH	Conventional Cooking		True Fan Cooking		Cooking time [min]	Notes
	Shelf position	Temp [°C]	Shelf position	Temp [°C]		
Lasagne	2	180 - 190	2	180 - 190	25 - 40	In a mould[1)]
Cannelloni	2	180 - 190	2	180 - 190	25 - 40	In a mould[1)]

1) Preheat for 10 minutes.

MEAT

TYPE OF DISH	Conventional Cooking		True Fan Cooking		Cooking time [min]	Notes
	Shelf position	Temp [°C]	Shelf position	Temp [°C]		
Beef	2	200	2	190	50 - 70	On a wire shelf
Pork	2	180	2	180	90 - 120	On a wire shelf
Veal	2	190	2	175	90 - 120	On a wire shelf
English roast beef, rare	2	210	2	200	50 - 60	On a wire shelf
English roast beef, medium	2	210	2	200	60 - 70	On a wire shelf
English roast beef, well done	2	210	2	200	70 - 75	On a wire shelf
Shoulder of pork	2	180	2	170	120 - 150	With rind
Shin of pork	2	180	2	160	100 - 120	2 pieces
Lamb	2	190	2	175	110 - 130	Leg
Chicken	2	220	2	200	70 - 85	Whole
Turkey	2	180	2	160	210 - 240	Whole
Duck	2	175	2	220	120 - 150	Whole
Goose	2	175	1	160	150 - 200	Whole
Rabbit	2	190	2	175	60 - 80	Cut in pieces

TYPE OF DISH	Conventional Cooking		True Fan Cooking		Cooking time [min]	Notes
	Shelf position	Temp [°C]	Shelf position	Temp [°C]		
Hare	2	190	2	175	150 - 200	Cut in pieces
Pheasant	2	190	2	175	90 - 120	Whole

FISH

TYPE OF DISH	Conventional Cooking		True Fan Cooking		Cooking time [min]	Notes
	Shelf position	Temp [°C]	Shelf position	Temp [°C]		
Trout / Sea bream	2	190	2	175	40 - 55	3 - 4 fish
Tuna fish / Salmon	2	190	2	175	35 - 60	4 - 6 fillets

9.6 Grilling

Preheat the empty oven for 3 minutes, before cooking.

	Quantity		Grilling		Cooking time [min]	
TYPE OF DISH	Pieces	[g]	Shelf position	Temp [°C]	1st side	2nd side
Fillet steaks	4	800	4	max.	12 - 15	12 - 14
Beef steaks	4	600	4	max.	10 - 12	6 - 8
Sausages	8	-	4	max.	12 - 15	10 - 12
Pork chops	4	600	4	max.	12 - 16	12 - 14
Chicken (cut in 2)	2	1000	4	max.	30 - 35	25 - 30
Kebabs	4	-	4	max.	10 - 15	10 - 12
Breast of chicken	4	400	4	max.	12 - 15	12 - 14
Hamburger	6	600	4	max.	20 - 30	-
Fish fillet	4	400	4	max.	12 - 14	10 - 12
Toasted sandwiches	4 - 6	-	4	max.	5 - 7	-
Toast	4 - 6	-	4	max.	2 - 4	2 - 3

9.7 Turbo Grilling

Beef

TYPE OF DISH	Quantity	Shelf position	Temperature [°C]	Time [min]
Roast beef or fillet, rare	per cm of thickness	1 or 2	190 - 200 1)	5 - 6
Roast beef or fillet, medium	per cm of thickness	1 or 2	180 - 190 1)	6 - 8
Roast beef or fillet, well done	per cm of thickness	1 or 2	170 - 180 1)	8 - 10

1) Preheat the oven.

Pork

TYPE OF DISH	Quantity	Shelf position	Temperature [°C]	Time [min]
Shoulder, neck, ham joint	1 - 1.5 kg	1 or 2	160 - 180	90 - 120
Chop, spare rib	1 - 1.5 kg	1 or 2	170 - 180	60 - 90
Meat loaf	750 g - 1 kg	1 or 2	160 - 170	50 - 60
Pork knuckle (precooked)	750 g - 1 kg	1 or 2	150 - 170	90 - 120

Veal

TYPE OF DISH	Quantity	Shelf position	Temperature [°C]	Time [min]
Roast veal	1 kg	1 or 2	160 - 180	90 - 120
Knuckle of veal	1.5 - 2 kg	1 or 2	160 - 180	120 - 150

Lamb

TYPE OF DISH	Quantity	Shelf position	Temperature [°C]	Time [min]
Leg of lamb, roast lamb	1 - 1.5 kg	1 or 2	150 - 170	100 - 120
Saddle of lamb	1 - 1.5 kg	1 or 2	160 - 180	40 - 60

Poultry

TYPE OF DISH	Quantity	Shelf position	Temperature [°C]	Time [min]
Poultry portions	200 - 250 g each	1 or 2	200 - 220	30 - 50

TYPE OF DISH	Quantity	Shelf position	Temperature [°C]	Time [min]
Chicken , half	400 - 500 g each	1 or 2	190 - 210	35 - 50
Chicken, poulard	1 - 1.5 kg	1 or 2	190 - 210	50 - 70
Duck	1.5 - 2 kg	1 or 2	180 - 200	80 - 100
Goose	3.5 - 5 kg	1 or 2	160 - 180	120 - 180
Turkey	2.5 - 3.5 kg	1 or 2	160 - 180	120 - 150
Turkey	4 - 6 kg	1 or 2	140 - 160	150 - 240

Fish (steamed)

TYPE OF DISH	Quantity	Shelf position	Temperature [°C]	Time [min]
Whole fish	1 - 1.5 kg	1 or 2	210 - 220	40 - 60

9.8 Defrosting

TYPE OF DISH	[g]	Defrosting time [min]	Further defrosting time [min]	Notes
Chicken	1000	100 - 140	20 - 30	Place the chicken on an upturned saucer placed on a large plate. Turn halfway through.
Meat	1000	100 - 140	20 - 30	Turn halfway through.
Meat	500	90 - 120	20 - 30	Turn halfway through.
Trout	150	25 - 35	10 - 15	-
Strawberries	300	30 - 40	10 - 20	-
Butter	250	30 - 40	10 - 15	-
Cream	2 x 200	80 - 100	10 - 15	Cream can also be whipped when still slightly frozen in places.
Gateau	1400	60	60	-

9.9 Drying - True Fan Cooking

Cover the oven shelves with baking parchment.

VEGETABLES

TYPE OF DISH	Shelf position		Temperature [°C]	Time [hr]
	1 level	2 levels		
Beans	3	1/4	60 - 70	6 - 8
Peppers	3	1/4	60 - 70	5 - 6
Vegetables for soup	3	1/4	60 - 70	5 - 6
Mushrooms	3	1/4	50 - 60	6 - 8
Herbs	3	1/4	40 - 50	2 - 3

FRUIT

TYPE OF DISH	Shelf position		Temperature [°C]	Time [hr]
	1 level	2 levels		
Plums	3	1/4	60 - 70	8 - 10
Apricots	3	1/4	60 - 70	8 - 10
Apple slices	3	1/4	60 - 70	6 - 8
Pears	3	1/4	60 - 70	6 - 9

10. CARE AND CLEANING

WARNING!
Refer to the Safety chapters.

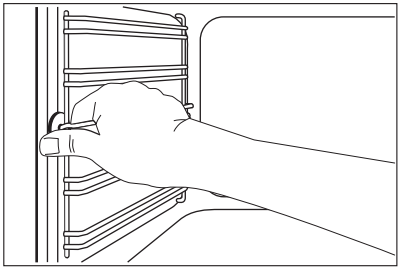
- Clean the front of the appliance with a soft cloth with warm water and a cleaning agent.
- To clean metal surfaces use a usual cleaning agent.
- Clean the oven interior after each use. Then you can remove dirt more easily and it does not burn on.
- Clean stubborn dirt with a special oven cleaner.
- Clean all oven accessories after each use and let them dry. Use a soft cloth with warm water and a cleaning agent.
- If you have nonstick accessories, do not clean them using aggressive agents, sharp-edged objects or a dishwasher. It can destroy nonstick coating.

Stainless steel or aluminium appliances:
Clean the oven door with a wet sponge only. Dry it with a soft cloth.
Do not use steel wool, acids or abrasive materials, as they can cause damage to the oven surface. Clean the oven control panel with the same precautions.

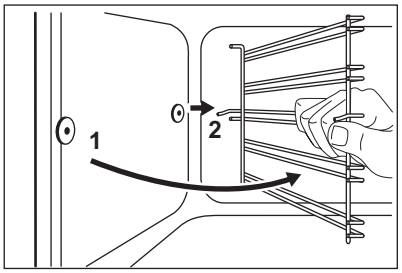
10.1 Shelf supports

You can remove the shelf supports to clean the side walls.

Removing the shelf supports



1. Pull the front of the shelf support away from the side wall.



2. Pull the rear end of the shelf support away from the side wall and remove it.

Installing the shelf supports

Install the shelf supports in the opposite sequence.

The rounded ends of the shelf supports must point to the front.

10.2 Pyrolysis

WARNING!
The appliance becomes very hot. There is a risk of burns.

CAUTION!
If a hob is installed with the appliance, do not use it at the same times as the Pyrolysis function. It can cause damage to the appliance.

1. Remove the removable shelf supports (if applicable) and accessories from the appliance. Refer to "Removing the shelf supports".

CAUTION!
Do not let the removable shelf supports stay in the appliance during the cleaning procedure. There is a risk of damage.

2. Remove the worst dirt manually.
3. Fully close the oven door.

The cleaning procedure cannot start if you do not close the oven door.

4. Set the function Pyrolysis. Refer to "Oven functions".
5. When |→| flashes, press **+** or **-** to set the necessary procedure:
   - **P1** - if the oven is not very dirty. The procedure is 1 h 30 min long.
   - **P2** - if the oven is more dirty. The procedure is 2 h 30 min long.
6. Press ⏲ to start the procedure. You can use the End function to delay the start of the cleaning.

   When the oven is at the set temperature, the door locks. The display shows the symbol 🔒 and the bars of the heat indicator.

To stop Pyrolysis before it is completed, turn the knob for the oven functions to the off position.

When Pyrolysis is completed, the display shows the time of day. The oven door stays locked. When the appliance is cool again, an acoustic signal sounds and the door unlocks.

During the Pyrolysis the oven lamp is off.

Cleaning reminder

To remind you that Pyrolysis is necessary, **PYR** flashes in the display for 10 seconds after each activation and deactivation of the appliance.

The cleaning reminder goes off the display:

- After the end of the Pyrolysis function
- If you press **+** and **-** at the same time while **PYR** flashes in the display.

10.3 Oven lamp

WARNING!
Be careful when you change the oven lamp. There is a risk of electrical shock.

Before you change the oven lamp:

- Deactivate the oven.
- Remove the fuses in the fuse box or deactivate the circuit breaker.

Put a cloth on the bottom of the oven to prevent damage to the oven light and glass cover. Always hold the halogen lamp with a cloth to prevent grease residue from burning on the lamp.

1. Turn the glass cover counterclockwise to remove it.
2. Clean the glass cover.
3. Replace the oven light bulb with an applicable 300 °C heat-resistant oven light bulb.

   Use the same oven lamp type.
4. Install the glass cover.

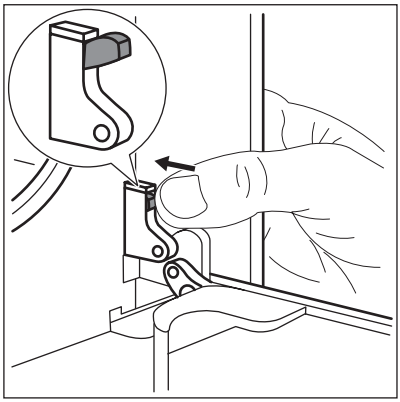
10.4 Cleaning the oven door

The oven door has four glass panels. You can remove the oven door and the internal glass panels to clean them.

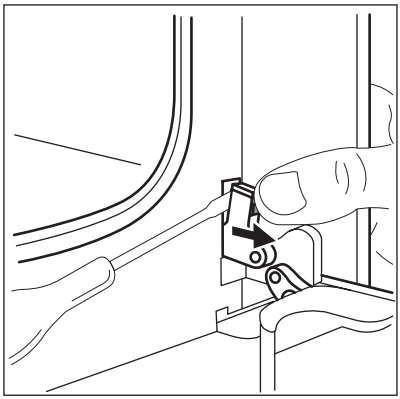
CAUTION!
Do not use the appliance without the glass panels.

The oven door can close if you try to remove the glass panels before you remove the oven door.

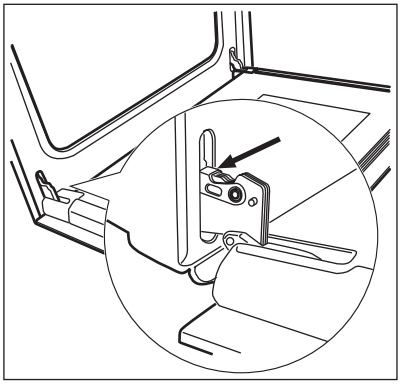
Removing the oven door and the glass panel



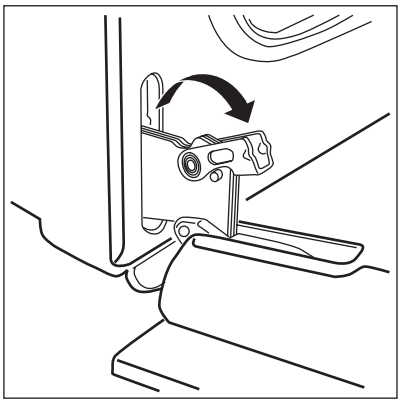
1. Fully open the door and identify the hinge to the right side of the door.
2. Push the tightening component until it pulls back.



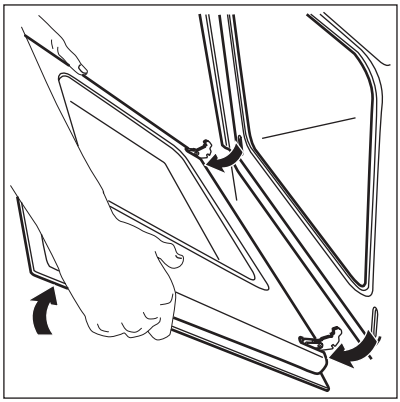
3. Hold the pushed component with one hand. Use a screwdriver with the other hand to lift and turn the right side hinge lever.



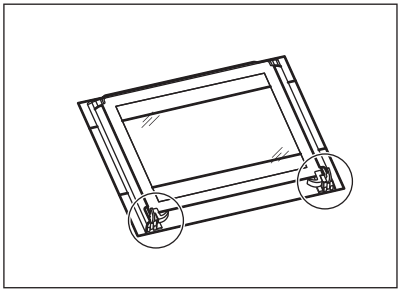
4. Identify the hinge to the left side of the door.



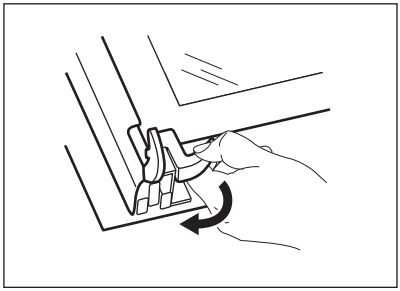
5. Lift and turn the lever on the left hinge.



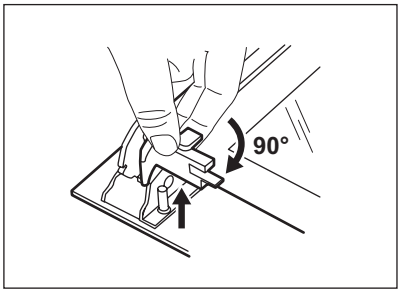
6. Close the oven door to the first opening position (halfway). Then pull forward and remove the door from its seat.



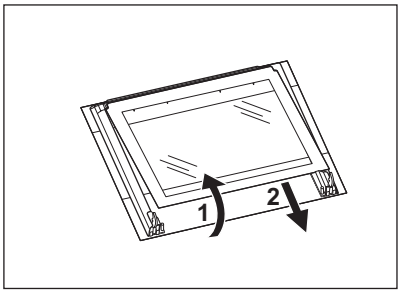
7. Put the door on a soft cloth on a stable surface.



8. Release the locking system to remove the glass panels.

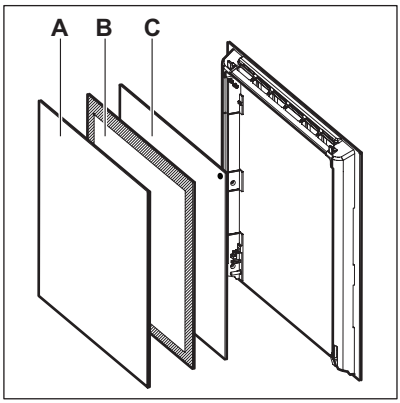


9. Turn the two fasteners by 90° and remove them from their seats.

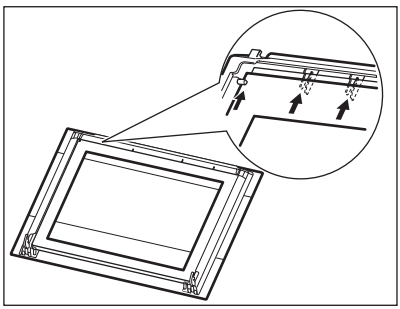


10. Carefully lift (step 1) and remove (step 2) the glass panels one by one. Start from the top panel.
11. Clean the glass panels with water and soap. Dry the glass panels carefully.

Installing the door and the glass panels



When the cleaning is completed, install the glass panels and the oven door. Do the above steps in the opposite sequence.
Make sure that you put the glass panels (A, B and C) back in the correct sequence. The middle panel (B) has a decorative frame. The screen-printing zone must face the inner side of the door.
Make sure that after the installation the surface of the glass panel frame (B) on the screen-printing zones is not rough when you touch it.



Make sure that you install the top panel in the seats correctly.

11. WHAT TO DO IF…

WARNING!
Refer to the Safety chapters.

Problem	Possible cause	Remedy
The oven does not heat up.	The appliance is deactivated.	Activate the appliance.

Problem	Possible cause	Remedy
The oven does not heat up.	The clock is not set.	Set the clock. Refer to "Setting the time of day".
The oven does not heat up.	The necessary settings are not set.	Make sure that the settings are correct.
The oven does not heat up.	The automatic switch-off is on.	Refer to "Automatic switch-off".
The oven does not heat up.	The Child Lock is on.	Refer to "Deactivating the Child Lock".
The oven does not heat up.	The fuse in the fuse box is released.	Do a check of the fuse. If the fuse is released more than one time, contact a qualified electrician.
The oven lamp does not operate.	The oven lamp is defective.	Replace the oven lamp.
The Pyrolysis does not start. The display shows **C3**.	The door is not fully closed or the door lock is defective.	Fully close the door.
The display shows **F102**.	The door is not fully closed or the door lock is defective.	**1.** Fully close the door. **2.** Deactivate the appliance with the house fuse or the safety switch in the fuse box and activate it again. **3.** If the display shows **F102** again, contact the service centre.
The oven does not heat up. The display shows **Demo**.	The demo mode is activated.	**1.** Deactivate the appliance. **2.** Press and hold the button **+**. **3.** When an acoustic signal sounds, turn the knob for the oven functions to the first function. **Demo** flashes in the display. **4.** Turn the knob for the oven functions to the off position. **5.** Release the button **+**. **6.** Turn the knob for the temperature clockwise for three seconds. The acoustic signal sounds three times. The demo mode is deactivated.

Problem	Possible cause	Remedy
The display shows an error code that is not on this list.	There is an electronic fault.	1. Deactivate the appliance with the house fuse or the safety switch in the fuse box and activate it again. 2. If the display shows the error code again, contact the service centre.
Steam and condensation collect on the food and in the oven.	You left the dish in the oven for too long.	Do not keep the dishes in the oven for longer than 15 - 20 minutes after the cooking ends.

If you cannot find a solution to the problem yourself, contact your dealer or the service centre.

The necessary data for the service centre is on the rating plate. The rating plate is on the front frame of the appliance cavity.

We recommend that you write the data here:

Model (MOD.) .....

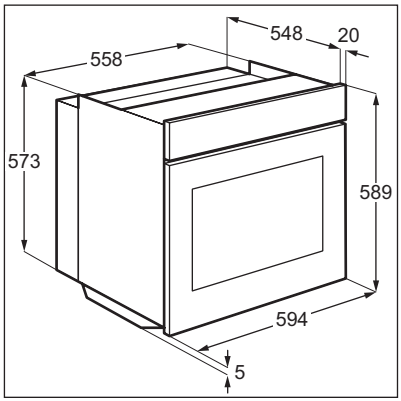
Product number (PNC) .....

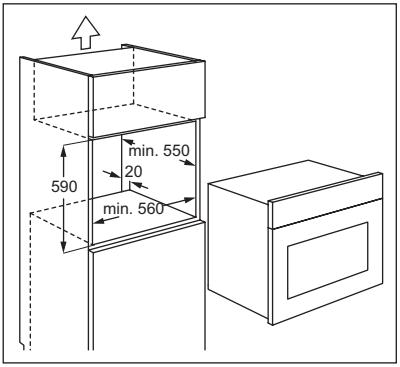
Serial number (S.N.) .....

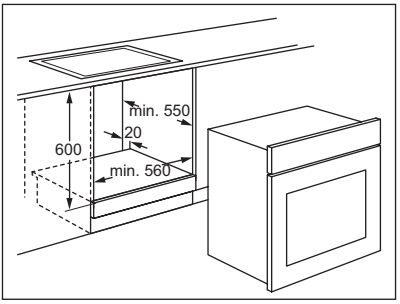
12. INSTALLATION

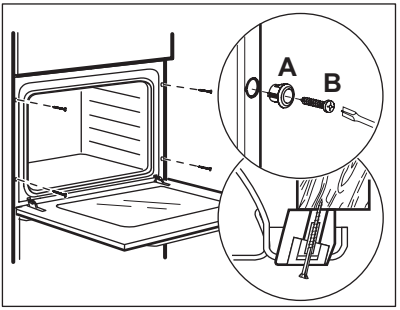
WARNING!
Refer to the Safety chapters.

12.1 Building In









12.2 Electrical installation

Only a qualified person must do the electrical installation.

The manufacturer is not responsible if you do not follow the safety precautions from the chapter "Safety information".

This appliance is supplied without a main plug and a main cable.
Applicable types of cables for Europe:

- Minimum size Cable / flex: 1,5 mm²
- Cable / flex type: H07 RN-F, H05 RN-F, H05 RRF, H05 VV-F, H05 V2V2-F (T90), H05 BB-F
- Fuse 13 A

Applicable types of cables for UK only

Connection via	Min. size Cable / flex	Cable / flex type	Fuse
• 13 A socket outlet • 13 A spur box	2,5 mm²	Three core butyl insulated	13 A min.
Oven Control Circuit	2,5 mm²	PVC / PVC twin and earth	15 A min. 20 A min.

13. ENVIRONMENT CONCERNS

Recycle the materials with the symbol ♺. Put the packaging in applicable containers to recycle it.
Help protect the environment and human health and to recycle waste of electrical and electronic appliances. Do not dispose appliances marked with the symbol with the household waste. Return the product to your local recycling facility or contact your municipal office.

www.electrolux.com/shop

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